



SLOW COOKER FRENCH DIP SANDWICHES

Ingredients

- 2lb beef chuck roast, quartered
- ½ tsp salt
- ¼ tsp pepper
- 3 C Beef Broth (can use bullion cubes to make your broth)
- ¼ C Worcestershire sauce
- 2 large onions (yellow onions work best), thinly sliced
- 2 tsp garlic powder
- 1 bay leaf
- Hearty rolls
- Provolone or Swiss cheese

Directions

Salt and pepper the beef and place in crock pot

Add broth, Worcestershire, onions, garlic powder and bay leaf to crock pot

Cover and cook on low for 8 hours until beef is tender

Remove the beef and shred or thinly slice.

Strain the broth over a bowl and reserve the juice for dipping

Use the onions to top the beef placed on each bun or roll

Top beef and onion with cheese and top of the roll

Serve with a side of reserved au jus

